

Restaurant at The Moat House, Acton Trussell

Starters

Chilled leek and potato velouté, baby leek, pink fir potatoes, chives, soured cream v
English buffalo mozzarella, heritage tomatoes, Romesco, olives, Sardinian bread v
Lamb shoulder scrumpet, goats' curd, carrot rémoulade, lovage verde
Gin cured salmon, beetroot, horseradish, buttermilk

Main Courses

Corn fed chicken, peas and bacon, artichoke, mushroom ketchup
Gilthead bream, Romesco sauce, green olive tapenade, orzo risotto, crispy mussels
Beef rump cap, torched gem, truffle and parmesan chips, café de Paris butter,
confit tomatoes, grelot onion
(3.50 supplement)
Pork fillet, potato and bacon terrine, broad beans, mushrooms
Heritage carrots, Moroccan spices, barrel aged feta, bulgar wheat, almond and broad bean hummus,
burnt lemon yoghurt v

Desserts

Compressed peach, raspberry gel, frozen raspberries, toasted almond milk ice cream, meringue v
Crème brûlée tart, strawberries, strawberry and elderflower sorbet v
Chocolate marquis, milk sorbet, chocolate tuiles, salted caramel
Selection of ice creams served on a warmed Belgian waffle v
Platter of cheeses, savoury biscuits, grapes, celery, chutney
(3.50 supplement)

Side Orders - 3.25

New potatoes, garden mint butter - Triple cooked chips – French beans and shallots
House salad – Honey and orange glazed Chantenay carrots

v – suitable for vegetarians

LUNCH

Available 12.00pm – 2.00pm
Monday to Saturday
2 courses 18.95 | 3 courses 22.95

DINNER

Available 6.30pm – 9.00pm
Monday to Friday
2 courses 22.95 | 3 courses 27.95

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